

# GREAT BEGINNINGS

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**PRAWN COCKTAIL** 23

*Housemade Cocktail Sauce, Lemon Wedge*

 **AHI TUNA TARTARE** 22

*Sesame-Ginger Sauce, Cucumber, Avocado, Green Onion, Wasabi Cream, Wonton Chips*

**DUNGENESS CRAB CAKE** 24

*Dungeness Crab Meat, Savoy Cabbage Slaw, Dill Aioli, Fresh Lemon*

**ESCARGOT** 20

*Garlic Herb Butter*

**BACON WRAPPED SCALLOPS** 22

*Jumbo Diver Scallops, Pecan Smoked Bacon, Grilled Pineapple Relish, Lemon Beurre Blanc*

 **FILET MIGNON SKEWERS** 22

*Balsamic Marinated Beef Tenderloin, Tomato-Red Onion Salad, Point Reyes Bleu Cheese, Trio of Dipping Sauces*

**CALIFORNIA RED ABALONE** Market Price

*Lemon Butter*

**MAPLE & PONZU GLAZED PORK BELLY LOLLIPOPS** 18

*Caramelized Berkshire Pork Belly*

**PAN SEARED FOIE GRAS** 30

*Asian Pear-Blond Raisin Chutney, Toasted Brioche, Port Wine Gastrique*

**CHILLED SEAFOOD TOWER FOR 2 OR 4** Market Price

*King Crab Legs, Prawns, Maine Lobster, Fresh Oysters, Red Wine Mignonette, Housemade Cocktail Sauce*

**ARTISAN CHEESE PLATTER** 16

*Seasonal Fruit, Honeycomb, Cranberry-Pistachio Bread*



**OYSTERS ON THE HALF SHELL** 22/36

*Seasonal Oysters, Horseradish, Red Wine Mignonette*  
**HALF DOZEN OR DOZEN**

**OYSTERS ROCKEFELLER** 24

*Seasonal Oysters, Baby Spinach, Garlic, Pernod, Hollandaise*

# SOUPS

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**LOBSTER BISQUE** 15

*Maine Lobster, Cognac*

**FRENCH ONION SOUP** 13

*Gruyère Toast*

# SALADS

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**WEDGE SALAD** 13

*Iceberg Lettuce, Bacon, Shaved Red Onion, Tomato, Roquefort Dressing*

**PEAR, WALNUT & BLEU CHEESE SALAD** 15

*Baby Lettuce, Asian Pear, Candied Walnuts, Maytag Bleu Cheese, Guava Mustard Vinaigrette*

**SHRIMP LOUIE SALAD** 23

*Iceberg Wedge, Avocado, Diced Tomato, Crispy Onions, Hardboiled Egg, Classic Louie Dressing*

**"CHOP HOUSE" SALAD** 24

*Romaine and Frisee Lettuce, Seared Filet Medallions, Marbled Potatoes, Cherry Tomatoes, Cucumber, Red Onion, Roasted Bell Peppers, Laura Chenel Goat Cheese and Raspberry-Walnut Vinaigrette*




**CLASSIC CAESAR** 16

*Romaine, Focaccia Croutons, Aged Parmesan*  
**— Prepared Tableside**

**SPINACH SALAD** 16

*Traditional Hot Bacon Dressing*  
**— Prepared Tableside**

 **— New!**

**— For complete enjoyment of your dinner, we recommend that you leave your mobile device with us at the Hostess Stand where we will gladly charge it for you. Reading glasses, shawls and purse hooks are available for your dining comfort.**

*18% gratuity will be added to parties of 8 or more.*

*Menu advisory: The Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of four years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.*

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# COMPOSITIONS

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*With Soup du Jour or Steakhouse Salad*

**Ⓢ DIVER SCALLOPS 46**

*Port Wine Beurre Rouge, White Cheddar Grits,  
Sautéed Spinach, Crispy Potatoes*

**SHRIMP SCAMPI 42**

*Garlic, Shallots, White Wine, Butter, Asparagus and Wild Rice Pilaf  
~Prepared Tableside~*

**Ⓢ CHILEAN SEA BASS 52**

*Sautéed Prawn, Champagne Beurre Blanc, Garnet Yam Pureé,  
Butter Poached Broccolini*

**RATATOUILLE POTATO BASKET 30**

*Zucchini, Squash, Eggplant, Bermuda Onion, Garlic, Basil, EVOO,  
Sautéed Spinach, Balsamic Syrup, Whipped Potatoes*

**Ⓢ COLORADO LAMB CHOPS 58**

*Half Rack of Colorado Lamb, Cassis Demi-glace, Pearl Onions,  
Sautéed Fingerling Potatoes, Wild Mushrooms, Roasted Carrots*

**OVEN ROASTED PRIME RIB OF BEEF**

**16oz House-Cut 52**  
*Asparagus and Whipped Potatoes, Au Jus*

**Ⓢ PAN SEARED CHICKEN 34**

*Wild Mushroom Cream, Butter Poached Broccolini,  
Garlic Whipped Potatoes*

**Ⓢ ORA KING SALMON 47**

*Orange-Saffron Risotto, Fennel, Capers, Olive and Citrus Relish,  
Tarragon-Whole Mustard Beurre Blanc*

**Ⓢ GRILLED BISON TENDERLOIN 49**

*Blueberry-Bacon Jam, Lyonnaise Fingerling Potatoes,  
Butter Poached Broccolini*

**STEAK DIANE 62**

*Filet Medallions, Organic Mushrooms, Asparagus,  
Whipped Potatoes, Demi-Glace  
~Prepared Tableside~*

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**SINGLE LOBSTER TAIL • TWIN LOBSTER TAILS Market Price**

*Butter Poached, Asparagus and Whipped Potatoes, Drawn Butter*

**ALASKAN KING CRAB LEGS Market Price**

*Asparagus and Whipped Potatoes, Drawn Butter*

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# STEAKS & CHOPS

ATLANTIS PROUDLY SERVES ALLEN BROTHERS® 28 DAY AGED USDA PRIME CUTS OF BEEF

*Served with Soup du Jour or Steakhouse Salad and presented with Sautéed Button Mushrooms and Roasted Garlic*

MISHIMA 8+ STRIP LOIN, 12 OZ	78	<b>LIAISONS</b>	
COWBOY BONE-IN RIB-EYE, 36 OZ	130	<b>ANDRÉ-STYLE</b>	9
NEW YORK STEAK, 16 OZ	72	<i>Bleu Cheese Crusted and Demi-Glace</i>	
T-BONE, 22 OZ	75	<b>AU POIVRE</b>	7
BONE-IN RIB-EYE, 22 OZ	85	<i>Pepper Crusted, Brandy Cream Sauce</i>	
FILET MIGNON, 12 OZ	72	<b>FORESTIERE</b>	10
FILET MIGNON, 8 OZ	58	<i>Sautéed Wild Forest Mushrooms</i>	
TOP SIRLOIN, 10 OZ	46	<b>OSCAR-STYLE</b>	22
		<i>Sauce Béarnaise, Asparagus Spears and Dungeness Crab Meat</i>	
		<b>FOIE GRAS</b>	22
		<i>Veal Demi-Glace</i>	

## STEAK & SEAFOOD DUETS

*Create your own Duet by adding the following to any Steak*


DUNGENESS CRAB CAKE	24	SINGLE LOBSTER TAIL	Market Price
SAUTEED DIVER SCALLOPS	26	TWIN LOBSTER TAILS	Market Price
SHRIMP SCAMPI	24	ALASKAN KING CRAB	Market Price

## STEAKHOUSE MUST-HAVES

12

SAUTÉED ASPARAGUS SPEARS	GARLIC MASHED POTATOES
ROASTED BRUSSELS SPROUTS	SEA SALT CRUSTED BAKED POTATO
SAUTÉED OR CREAMED SPINACH	CARAMELIZED ONION POTATO GRATIN
TWICE BAKED CHEESE STUFFED POTATO	CREAMED CORN WITH A KICK
THICK CUT STEAK FRIES	MADEIRA SAUTEED MUSHROOMS
ROASTED VEGETABLES	SAUTÉED BROCCOLINI

LOBSTER MAC & CHEESE – 24

 – New!

Steak & Chop Temperature Specifications:

Rare = Cool Center, Red Throughout    Medium Rare = Warm, Red Center    Medium = Pink, Slightly Red Center  
Medium Well = Slightly Pink    Well = No Pink

*We use the freshest, organically grown produce whenever possible.*

Dennis Houge, Executive Chef    Darren Stanley, Chef De Cuisine    Ali Sar-Sangi, Maitre d'    Christian O'Kuinghtons, Sommelier

# CLASSIC COCKTAILS

15

## SMOKED MANHATTAN

*Bulleit Rye, Averna, Angostura and Orange Bitters*

## AVIATION

*Tanqueray 10 Gin, Crème de Violette, Luxardo Maraschino Liqueur,  
Fresh Lemon Juice*

## MAI TAI

*Plantation Rum, Don Q Añejo Rum, Myers Dark Rum,  
Combier, Orgeat, Tiki Bitters*

## BRANDY CRUSTA

*Hennessy VSOP Cognac, Grand Marnier, Luxardo Maraschino Liqueur,  
Angostura Bitters, Fresh Lemon, Sugar Rim*

## COSMOPOLITAN

*Grey Goose Le Citron Vodka, Cointreau, Cranberry Juice, Fresh Lime*



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# SIGNATURE COCKTAILS

15

## BASQUE MANHATTAN

*Lustau Brandy, Depot Amer, Source One Sherry Rested Vodka,  
Smoked Paprika Syrup, Orange Oils*

## NEGRONI'S GHOST

*Nolet Gin, Lillet Blanc, Cocchi Americano,  
Luxardo Bitters*

## ROSEMARY IN THE RYE

*Bulleit Rye, Cynar, Rosemary Simple Syrup,  
Egg White, Hopped Grapefruit Bitters*

## RIDERS OF THE PURPLE SAGE

*Tito's Vodka, Crème de Violette, Sage Simple Syrup,  
Fresh Lemon, Lavender Bitters*

## LA FRESA

*Cincoro Añejo Tequila, Grand Marnier, Amaretto,  
Strawberry Balsamic Shrub, Luxardo Bitters*

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## STRAWBERRY BALSAMIC SODA (NON-ALCOHOLIC) 7

*Strawberry Balsamic Shrub, Club Soda,  
Fresh Lime, Blood Orange Bitters*